

**PENGARUH PENAMBAHAN BUBUK KULIT BUAH NAGA
MERAH (*Hylocereus polyrhizus*) TERHADAP
KARAKTERISTIK SOSIS TEMPE**

JIHAN ROFIFAH

2011123024



FAKULTAS TEKNOLOGI PERTANIAN

UNIVERSITAS ANDALAS

PADANG

2025

**PENGARUH PENAMBAHAN BUBUK KULIT BUAH NAGA
MERAH (*Hylocereus polyrhizus*) TERHADAP
KARAKTERISTIK SOSIS TEMPE**

JIHAN ROFIFAH

2011123024



Dosen Pembimbing :

**Ismed, S.Pt, M.Sc
Prof. Dr. Ir. Rina Yenrina, M.S**

**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
PADANG**

2025

Pengaruh Penambahan Bubuk Kulit Buah Naga Merah (*Hylocereus polyrhizus*) Terhadap Karakteristik Sosis Tempe

Jihan Rofifah, Ismed, Rina Yenrina

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bubuk kulit buah naga merah terhadap karakteristik sosis tempe dan mengetahui formulasi terbaik penambahan bubuk kulit buah naga merah berdasarkan penerimaan panelis pada uji organoleptik. Penelitian ini menggunakan Rancangan acak Lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, yaitu penambahan bubuk kulit buah naga merah dengan konsentrasi A (0%), B (2%), C (4%), D (6%), dan E (8%). Data yang diperoleh dianalisis menggunakan Analysis of variance (Anova) yang diikuti dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa penambahan bubuk kulit buah naga merah berpengaruh nyata terhadap nilai kekerasan, warna, kadar air, kadar abu, kadar lemak, kadar protein, kadar serat kasar, aktivitas antioksidan, kadar betasianin dan uji organoleptik parameter warna, aroma dan rasa. Namun tidak berpengaruh nyata terhadap uji organoleptik tekstur sebelum dimasak. Penambahan bubuk kulit buah naga merah juga berpengaruh terhadap nilai Angka Lempeng Total yang diperoleh. Perlakuan terbaik dalam penelitian ini adalah perlakuan C berdasarkan penerimaan organoleptik dengan nilai rata-rata sebagai berikut warna (32,04^ohue), kekerasan (15,44 N/cm²), kadar air (57,38%), kadar abu (2,11%), kadar lemak (8,23%), kadar protein (13,60%), kadar serat kasar (4,10%), kadar aktivitas antioksidan (25,86%), dan kadar betasianin (2,74 mg/100g), angka lempeng total (5,4 x 10⁴ CFU/gr), rata – rata kesukaan terhadap sosis sebelum dimasak yaitu uji warna 3,88 (suka), tekstur 3,96 (suka), dan aroma 3,76 (suka) sedangkan terhadap sosis setelah dimasak yaitu warna 3,92 (suka), tekstur 3,96 (suka), aroma 3,96 (suka), dan rasa 4,04 (suka).

Kata kunci : bubuk kulit buah naga merah, sosis , tempe

The Effect of Red Dragon Fruit Peel Powder (*Hylocereus polyrhizus*) Addition on The Characteristics of Tempeh Sausage

Jihan Rofifah, Ismed, Rina Yenrina

ABSTRACT

This research aims to determine the effect of adding red dragon fruit peel powder on the characteristics of tempeh sausage and to identify the best formulation of the addition based on panelists acceptance in organoleptic tests. This research utilized a Completely Randomized Design (CRD) with five treatments and three replications, namely the addition of red dragon fruit peel powder with concentrations of A (0%), B (2%), C (4%), D (6%), and E (8%). The data obtained were analyzed using Analysis of Variance (Anova) followed by *Duncan's New Multiple Range Test* (DNMRT) at a 5% significance level. The results showed that the addition of red dragon fruit peel powder had a significantly effected hardness, color, moisture content, ash content, fat content, protein content, crude fiber content, antioxidant activity, betacyanin content and organoleptic test parameters such as color, aroma, dan taste. However, it did not significantly effect organoleptic texture. The addition of red dragon fruit peel powder also affects the Total Plate Number value obtained. The best treatment in treatment in this research was treatment C based on organoleptic acceptance with the following average values for color (32.04 °hue), hardness (15.44 N/cm²), moisture content (57.38%), ash content (2.11 %), fat content (8,23%), protein content (13.60%), crude fiber content (4.10%), antioxidant activity level (25.86%), and betacyanin content (2.74 mg/100g), total plate number (5.4 x 10⁴ CFU/gr), average preference for sausages before cooking, namely color 3,88 (like), texture 3,96 (like), and aroma 3,76 (like) tests while the sausages after cooking were color 3,92 (like), texture 3,96 (like), aroma 3,96 (like) and taste 4,04 (like).

Kata kunci : red dragon fruit peel powder, sausage, tempeh